

SHARING

CERIGNOLA OLIVES (v) 4.25
Giant Apulian
green olives

FRESHLY BAKED BREAD (v) 3.75
Normandy butter

KUMOMOTO, MALDON ROCK OR BLACKWATER WILD OYSTERS 15.25
Half dozen freshly shucked oysters,
Tabasco, ginger ponzu or bloody Mary

CHARRED FLAT BREAD (v)(n) 6.25
Hummus, parsley, red onion
& pine nuts

ASIAN PLATE 23.75
Crispy duck pancakes, tempura
king prawns, chicken yakitori,
Thai spiced fishcakes & chilli squid

CHARCOAL BURNING GRILL & CLAY OVEN

AT THE HEART OF OUR MENU IS OUR CHARCOAL AND WOOD BURNING GRILL. WE ONLY USE LUMP WOOD CHARCOAL AND SUSTAINABLE WOOD FROM THE ENGLISH COUNTRYSIDE. IT'S NATURAL, WITH NO ADDITIVES AND IMPARTS THE MOST AMAZING FLAVOUR AND AROMAS TO OUR FOOD.

STARTERS

ROASTED PEPPER SOUP 6.25
Anchovy salsa

CHARGRILLED ASPARAGUS 8.75
Poached duck egg
& truffle butter sauce (v)

SMOKED SALMON 10.50
Severn & Wye 12 hour
smoke, lemon &
sour dough toast

CRISPY DUCK SALAD 9.75
Watercress, soy
& sesame

SALT BAKED BEETS 8.75
Buffalo ricotta cheese,
watercress & toasted seeds

THAI SPICED FISHCAKES 9.00
Atlantic wild halibut,
tomato & lemongrass sauce

CHILLI SQUID 9.00
Thai herbs &
noodle salad

TEMPURA 10.50
King prawns, courgette
flower & chilli jam

ISLE OF MAN SCALLOPS 12.25
Chilli, garlic
& parsley

CHICKEN YAKITORI 9.00
Teriyaki & sesame

SMOKED CHICKEN 9.00
LIVER PÂTÉ
Rye toast & pickled
cucumber

ANGUS BEEF TATAKI 10.00
Ginger ponzu

POULTRY

TWICE COOKED BABY CHICKEN 17.50
Chilli jam & kaffir lime leaf salt

CRISPY DUCK 17.50
Pak choi, broccoli, honey
& sesame

PORK

SLOW COOKED FREE RANGE PULLED PORK 13.50
Brioche bun, pickles
& house cut chips

HICKORY SMOKED BARBECUE ST. LOUIS CUT RIBS
Barbecue sauce,
house cut chips & slaw

HALF RACK 12.25
FULL RACK 24.25

VEGETARIAN

MAYFIELD SWISS CHEESE & SPINACH TART 14.25
Poached duck egg
& truffle butter (v)

BARLEY RISOTTO 9.75/13.50
Roast heritage tomatoes
& marinated feta (v)

(v) denotes other vegetarian dishes available on this menu

LUNCH & EARLY EVENING MENU

1 COURSE ~ £13.95
2 COURSE ~ £19.95
3 COURSE ~ £27.50

Everyday 12noon ~ 6pm
(see separate menu)

100% OF ALL OUR TIPS AND SERVICE CHARGE GO TO OUR PEOPLE
Join Club Individual today, our lifestyle rewards scheme, and receive a minimum of 5% back on your card on everything you spend together with a £20 welcome gift and enjoy many other club benefits.

STEAK & LOBSTER

FOR TWO TO SHARE £31.50 PER PERSON
RUMP STEAK, AGED 28 DAYS (350g) & WHOLE LOBSTER (680g)

Served medium with house cut chips, hollandaise & peppercorn sauce



• WE GO TO GREAT LENGTHS TO BRING YOU TRULY AMAZING BEEF •

Sourced From The British Isles • Our Beef • Limousin • Hereford • Aberdeen Angus
Our Butcher • Hand Cut Steaks • Dry Aged In House

STEAKS AGED 28 DAYS

FLAT IRON (225g) 17.50	FILLET (225g) 29.75
<i>Served Medium</i>	FILLET (170g) 22.25
RUMP (225g) 19.25	Hash brown, peppercorn sauce
RIBEYE (225g) 22.25	STEAK DIANE (225g) 20.00
SIRLOIN (225g) 23.25	<i>Served Medium</i>
	Fillet steak, mushroom sauce

STEAKS DRY AGED 35 DAYS

COTE DE BOEUF (395g) 30.50	T-BONE (450g) 33.75
— RANGERS VALLEY —	
<i>Finished for 270 days on a corn diet. Raised in New England, Australia. Pure bred 100% Angus with a +3 Marble Score.</i>	
RIBEYE (300g/500g) 32.75/41.00	SIRLOIN (300g/500g) 32.75/41.00
— USDA BEEF —	
<i>Finished for 150 days on a corn diet. Raised in Kansas USA, Creekstone farm beef is hand selected "Prime" 100% Black Angus beef.</i>	

ALL OUR STEAKS ARE SERVED WITH HOUSE CUT CHIPS & A CHOICE OF SAUCE OR BUTTER
Peppercorn, Diane or Béarnaise sauce, truffle or garlic & parsley butter

TOPPINGS

HALF LOBSTER 19.50	FRIED DUCK EGG (v) 2.50
WILD RED KING PRAWN 11.50	MALBEC ONIONS (v) 6.00

THE BUTCHER'S CUTS

CHATEAUBRIAND (450g) 63.00	TOMAHAWK (800g) 63.00
Served with house cut chips, choice of sauce or butter, creamed spinach, roast tomato & mushrooms	Slow cooked 6 hours, finished over charcoal, served medium with house cut chips & Béarnaise sauce

Big & generous, these cuts are great for two to share.

FILLET STEAK SANDWICH 16.25	CHEESEBURGER 14.75
Sourdough bread, caramelised onions, house cut chips & Béarnaise sauce	Hand pressed daily, pickles, brioche bun & house cut chips

LAMB & BEEF

MARINATED LAMB SKEWER 21.00
Cardamom rice &
mint yoghurt

TANDOOR LAMB CUTLETS 25.25
Cardamom rice & spiced
tomato sauce (n)

OX CHEEK BOURGUIGNON 20.50
Button mushrooms, onions
& smoked bacon

FISH & SHELLFISH

HALF/WHOLE LOBSTER 31.00/45.50
House cut chips
& hollandaise sauce

TUNA AU POIVRE 22.25
Line caught sashimi grade
tuna, house cut chips
& Béarnaise sauce

SEA BASS 22.00
Tikka spices or
simply grilled

SMOKED HADDOCK RISOTTO 10.25/14.75
Leeks & poached duck egg

ROAST ARCTIC SALMON 19.50
Charred asparagus &
smoked garlic mayonnaise

FISH & CHIPS 17.25
Mushy peas, lemon
& tartare sauce

SALMON FISHCAKES 17.25
Spinach, lemon
& dill butter sauce

TANDOOR WILD RED PRAWNS 24.25
Rice, mint yoghurt
& lemon

SALADS

CHARGRILLED CHICKEN CAESAR 12.25
Gem lettuce, crispy bacon,
croutons, Parmesan

CHARGRILLED TUNA NIÇOISE 16.50
Artichoke, green beans, olives,
tomato & anchovies

HAND PICKED CRAB & AVOCADO 16.50
Gem lettuce, brown crab
mayonnaise

BAKED SOMERSET GOATS CHEESE 13.00
Beetroot, watercress
& toasted hazelnuts (v)(n)

GRILLED ARCTIC SALMON SUPERFOOD 16.50
Quinoa tabbouleh, beetroot,
quail's egg & toasted seeds

SIDES

ONION RINGS (v) 3.75

HOUSE CUT CHIPS (v) 4.25

MASH (v) 4.25

CHARRED SWEET POTATOES (v) 4.25
Lemongrass crème fraîche

CHARGRILLED BROCCOLI (v) 4.50
Chilli & garlic

PAK CHOI (v) 4.50
Ginger & spring onion

HERITAGE CARROTS 4.75
Pancetta, peas & mint

CREAMED SPINACH (v) 4.50

CARDAMOM RICE (v) 4.25

HOUSE SLAW (v) 4.25

HOUSE SALAD (v) 4.75

SUPER GREEN SALAD 4.75
Broccoli, sugar snaps, green beans
& sweet tahini dressing (v)